

## **Historic, Archive Document**

Do not assume content reflects current scientific knowledge, policies, or practices.



# Food and Home Notes

UNITED STATES DEPARTMENT OF AGRICULTURE · WASHINGTON, D.C. 20250

35TH YEAR

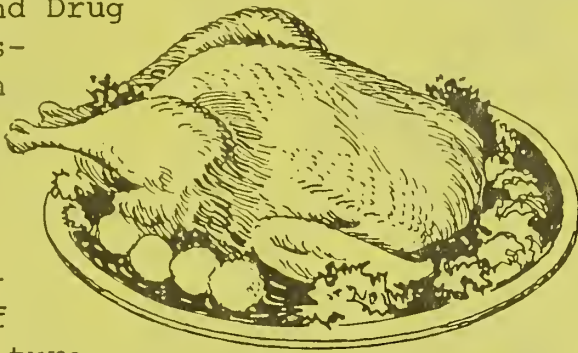
OCTOBER 9, 1978

## Meat and Poultry

### --and Additives

All additives used in meat or poultry products must meet safety and quality standards set by the Food and Drug

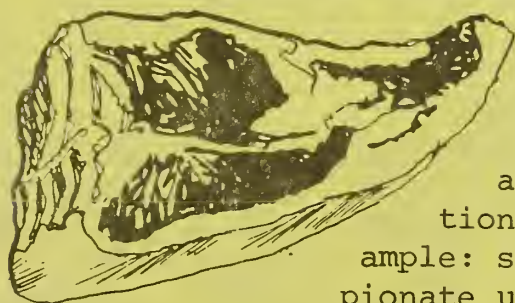
Adminis-  
tration  
(FDA)  
and  
the  
U.S.  
Depart-  
ment of  
Agriculture  
(USDA).



The USDA determines that additives will not cause a meat or poultry product to be adulterated or misbranded, are effective in producing the desired effects, and their content does not exceed the appropriate limit or restriction.

Most ingredients must be listed on the label by its specific name. However, under law, spices, flavoring, and colorings may be listed in the ingredient statement without naming the specific ingredient used.

Preservatives must be declared



on the label by their common names and functions; for example: sodium propionate used as a preservative in pizza products would be labeled "sodium propionate added to retard spoilage of crust."

## School Lunch Week

Assistant Secretary of Agriculture Carol Tucker Foreman announced that this year the week of October 8-14 will be observed as National School Lunch Week.

Schools throughout the nation will observe the week in special ways. There will be special menus, specially decorated cafeterias, and parents and community leaders will be invited to eat lunch at school during the week. There will also be taste-testing parties of new foods. Foods from other cultures will be highlighted.

Wednesday, October 11 will be observed as "Universal Menu Day." On this day all schools will serve the same menu.

The school lunch makes it possible for public and private elementary, junior high and high schools to serve wholesome, low-cost lunches to children each school day. Non-profit residential child care institutions such as orphanages and homes for retarded children may also participate.

Schools and institutions participating in the program must serve lunches that meet federal nutrition requirements and provide free and reduced price lunches to children who cannot pay the full price.

Today, over 26 million children are served under the school lunch program in over 93,000 schools and residential child care institutions.



## October Supply Situation:

### Red meats:

Beef--adequate, production still expected to average 4-6 percent below year earlier.

Pork--adequate, production rates to average 2-4 percent above October 1977 level.

### Poultry and eggs:

Broiler-fryers--plentiful.

Turkey--adequate but 2-3 percent below year earlier level.

Eggs--plentiful, output to be 1 percent above year earlier level.

Milk and dairy products: Adequate, but down from year earlier.

American cheese--production up 3 percent from year earlier.

Non-fat dry milk--down 22 percent, but in line with needs.

### Fruits, vegetables and nuts:

Fresh apples, canned and frozen grapefruit juice, frozen carrots and corn-on-cob, frozen french fried potatoes, fresh potatoes and onions, sweet potatoes and peanuts: plentiful.

Winter pears, cranberries, grapes, Bartlett pears, oranges, grapefruit and lemons...canned apple-sauce, cling peaches, pears, and fruit cocktail: adequate.

### Grains and Legumes:

Rice, wheat, corn, dry beans and dry split peas: plentiful.

and

APPLES--Second largest crop in 45 yrs. expected.

SUMMER-STORAGE ONION CROP--

Record harvest expected.

POTATOES--Large potato harvest expected, may be best in two years.

## FOOD CLIPS

Whole liver should have a moist, smooth surface when purchased. Sliced liver may appear slightly porous, according to USDA home economists.

\* \* \*

Did you know that sweetbreads (the thymus glands) are available only from veal and very young beef?

\* \* \*

Honeycombed tripe is considered a great delicacy. You can buy it partially cooked, pickled, or canned.

\* \* \*

What good is aging of meat? It develops additional tenderness and characteristic flavor. It should be done using controlled conditions; however, that is why it is not practical to do at home.

-----

## ABOUT YOU 'N' ME

American Agri-Women plan their third annual national convention Nov. 9-11 at the Sheraton Century Motel, Oklahoma City, Okla. Contact: Mrs. Betty Roberts at 405-735-2154....Three new pamphlets on how to shop wiser in the market place have been published by the Food Marketing Institute whose 24,000 member grocery stores will be distributing the booklets called "21 Ways to Stretch Your Food Dollars," "Pinching Pennies to Save Dollars" and "Pennywise Ideas for Saving Money at the Supermarket." Vice President Bob Dobkin says these money-saving techniques are practical, concrete shopping aids.